

TABLE III—ALLOWANCE FOR DEFECTS IN LAYER OR CLUSTER RAISINS WITH SEEDS

Defects	U.S. Grade A	U.S. Grade B
	Maximum (percent by weight)	
Sugared	5	10
Discolored, damaged, or moldy	5	7
Provided these limits are not exceeded:		
Damaged	3	4
Moldy	2	3
Substandard development and undeveloped	2	5
Shattered (or loose) individual berries and small clusters of 2 or 3 berries each.	Practically free	Reasonably free.
	Appearance or edibility of product	
Slightly discolored or damaged by fermentation or any other defect not described above.	May not be affected	May not be more than slightly affected.
Grit, sand, or silt	None of any consequence may be present that affects the appearance or edibility of the product.	

TYPE IV—SULTANA RAISINS

§ 52.1854 Sizes of Sultana raisins.

Size designations are not applicable to Sultana Raisins.

§ 52.1855 Grades of Sultana raisins.

(a) “U.S. Grade A” is the quality of Sultana Raisins that have similar varietal characteristics; that have a good typical color; that have a good characteristic flavor; that show development characteristics of raisins prepared from well-matured grapes; with not less than 80 percent, by weight, of raisins that are well-matured or reasonably well-matured; and that contain not more than 18 percent, by weight, of

moisture, and that meet the additional requirements outlined in Table IV of this subpart.

(b) “U.S. Grade B” is the quality of Sultana Raisins that have similar varietal characteristics; that have a reasonably good typical color; that have a good characteristic flavor; that show development characteristics of raisins prepared from reasonably well-matured grapes; with not less than 70 percent, by weight, of raisins that are well-matured or reasonably well-matured; and that contain not more than 18 percent, by weight, of moisture, and that meet the additional requirements as outlined in Table IV of this subpart.

TABLE IV—ALLOWANCES FOR DEFECTS IN SULTANA RAISINS

Defects	U.S. Grade A	U.S. Grade B	U.S. Grade C
	Maximum count (per 32 ounces)		
Pieces of stem	1	2	3
	Maximum count (per 16 ounces)		
Capstems	25	45	65
	Maximum (percent by weight)		
Sugared	5	10	15
Discolored, damaged, or moldy	4	6	9
Provided these limits are not exceeded:			
Damaged	2	3	5
Moldy	2	3	4
Substandard development and undeveloped	2	5	8